

## New Yorkers Beginning Life Anew in Missouri.

THE NEW YORK *Evening Post* says: Substantial beginning is made for a new colony, which has been forming since January last, by small weekly contributions from its members to the purchase of six hundred and eighty acres of land in Southwest Missouri, in Taney County, on the White River. Two or three families are now moving upon the premises, having gone West a few weeks ago, with the advance scouts, deputies of the association, who selected the land. Five or six families are to go this week. These emigrants are all New Yorkers, of various avocations, carpenters, clerks, plumbers, etc. The weekly contributions pay for sending out the families, and the emigrants take their turn in going, according to the order of their names in the list of entry as members of the association. The weekly contributions vary from twenty-five cents upward. Membership includes the wife, and children under sixteen years of age.

The six hundred and eighty acres are on the main road for hauling cotton from the neighboring regions of Arkansas to Springfield, Missouri, which is forty miles distant. The colonists count upon the teamsters as a market for all the produce they will for the present be able to dispose of. Forsyth, the county seat, is five miles distant on the White River, and is the only village within fifteen miles. The White River is navigable a part of the way. It runs into the Mississippi a little below Memphis.

The land purchased is a plateau, twelve hundred feet above the level of the sea, on the Ozark Mountains. It is a fertile spot, in a rugged if not sterile region. Three dwelling houses, with a large orchard, barn and a fruit house, are the conveniences already existing at the time of purchase.

The six hundred and eighty acres are owned by the whole association, and can not be sold except by a vote of three-fourths of the members. They are organized and have a savings-bank account under the name of the York Farming and Manufacturing Association, which account is subject to the order only of three trustees collectively, who by the laws are prohibited from drawing funds unless notified in writing of an order from the association, to be certified by two of the council.

Contemporaneous with the purchase of the domain and the settlement, the Co-operative Colony Association, of which the York is the first colony, starts a newspaper, the *Industrial Co-operator*, consisting of two octavo leaves, to be issued on the first day of every month, and sold at five cents each sheet, describing the plans and progress of the movement. The crest of the association is a pyramid inclosing a bundle of ripe grain.

The colony numbers about fifty members, who hold weekly meetings. The plan is to settle the great farm with a cluster of houses here and there. The soil of "York" requires no enriching. The surplus of the products is to be equally divided between the Yorkers and the capital fund. The direction is vested in officers who are elected by democratic vote.

## A Roman Villa Unearthed.

FRESH discoveries are daily being made by the exploring party at Morton Farm, on Lady Oglander's estate near Sandown, Isle of Wight. The most important addition to the remains of the Roman villa already laid bare has been a large chamber, nearly forty feet long, east and west, divided by strong pier of solid masonry. The western portion of this chamber is nearly nineteen feet wide, and the eastern end more than fifteen feet wide. It contains in parts the remains of a dado about eighteen inches high, ornamented with frescoes in scroll pattern of pink, gray and brown. A fillet of plaster runs round the base of the whole chamber, the walls of which are between three feet and four feet in height, the superstructure being of wood and plaster, much of which has been found in the ruins, with the colors well preserved and for the most part remarkably fresh. The floor of this chamber is paved throughout in the tessellated work, the most elaborate that has yet been discovered in the British Islands. The subjects contained in panels are, among others, Perseus and Andromeda and the Four Seasons. The central ornament in another portion contains the head of Medusa, with snake-like locks; and around this are panels filled with pastoral groups, and a spirited composition of Tritons and sea monsters. The exploring party of distinguished antiquarians have now unearthed six chambers, making, with what had already been discovered, eleven. In a short time the extent of a spacious Roman villa, which was without doubt the habitation of some great personage, will have been opened to the light of day. — *New York World*.

## Brother Gardner on Policy.

"INFORMATION has reached me in a roundabout way," began the old man, as the meeting was called to order, "that a certain member of this club and a regular caller at one of the policy shops in this city. I know for a fact that his wife would have to do the same dress at a funeral that she does to wash in, and the little black toes of his child in soap from de holes in their old shoes. Now, gentlemen, I've bin right dar. In de y'ars gone by I know as much about 'gigs,' 'saddles,' 'blinds' and 'straddles' as any black man in dis kentry will ever get from his wool. I played high an' low. I played till I couldn't rest. I played out all de money I could airn or borrow, an' I neber cum widin a hundred miles of makin' a strike. It's mighty enticin' bizness. Put a black man in one eand of Michigan an' de policy shop in de oder an' de two would find each oder by de shortest route. Yet, as I said befor, it's a losin' game an' it's mean bizness. I want to say to de member spoken of dat we hope he will hereafter avoid sich places. If he can't do it he must avoid de club. De Limekiln Club can't work in harmony wid a policy shop, an' de black men suffer can't take no part in out deliberashuns. We will now induce de last programme of business." — *Detroit Free Press*.

It is best to look the inevitable in the face and see what it is like.

## A Pit for Wintering Cabbages.

GENERALLY, a cellar is a very poor place in which to winter cabbages. In most cases cellars are either too damp, or too warm, to secure just the conditions needed, and consequently the cabbages soon decay, or become flabby and wilted—thereby being very poor in flavor. We have seldom seen a cellar that has been just right for wintering this delicious vegetable—for a well grown cabbage, well kept, and well cooked, is a most unique relish, and an important part of a good "vegetable dinner," which, once a week at least, should grace every farmer's table. How to winter them well is now the point, and this the old gardeners understood to perfection. Cobbett and Fessenden—the editors of the old *New England Farmer*—and Bridgman and Schenck, poetical and practical old gardeners all of them, who wrote from 1821 up to 1881, gave directions of great minuteness for wintering cabbages, in their works, but later authors say but little about it. Still it is just as important now to know how to winter them as it was thirty years ago. And this way is by means of the pit, or cold frame or trench. Make a frame of boards, like a hot-bed frame, banking up earth on the outside, having it six feet wide, and of any length necessary, and into this transplant the cabbages. Cover this with boards, and over the whole pack straw or leaves, keeping it in place by means of strips of joists or stakes. Another method is to open a trench a foot deep and a foot wide, into which place the cabbages, heads downward, and cover the earth well over them. Over this earth heap leaves, litter or straw, and from both positions the cabbages may be removed during early winter as wanted for use, or they can be kept in either position until April or May, when they may be had for spring use. Cabbages, thus kept, will winter firm and solid, of good flavor, and when taken out will be in good condition for cooking, by first placing them in cold water for an hour or two before cooking. We advise the trial of one or the other of these methods of wintering cabbages, even where persons have what they term a "good cellar"—for in a warm winter cellar, cabbages will soon decay; and as vigorous old William Cobbett wrote in 1821, "Nothing is nastier than putrid cabbage, and one rotten cabbage will communicate its offensiveness to a whole parcel." On this account, keep them from your house cellar, if you would know how delicious a vegetable in winter a sound, sweet, solid, healthy cabbage may be, if well cooked. Remember—if well cooked! — *New England Farmer*.

## A Safe Business.

A MAN of industry and good sound judgment, under favorable circumstances, will make himself a comfortable home and accumulate a competence on the farm. His industry will cause the acres to bud and blossom, and his judgment will keep him out of the risky side enterprises and from getting head over heels in debt. The curse of any man or of any business is debt, and outside speculation usually leads the farmer into it. As a rule, it is best to stick to one business. With few exceptions, the man who gets too many irons in the fire will get some of his fingers badly scorched. So almost universal is the operation of this rule that the world is accustomed to wait patiently for the downfall of any man with two or three kinds of business on hand, and if such a man happens to get through all right, instead of getting credit for being a legitimate exception, he is turned off with a simple exclamation, "What a lucky fellow! Successful farming requires all the force and ingenuity of one brain. Slipshod farming will conduct itself, but not so good farming. Anybody can plant and sow, and anybody can gather what grows. But not everybody can do either as it ought to be done. Farming is a complicated science—the grand aggregate of all sciences—and it requires hard study and close attention."

Ending the now pretty generally extended idea that anybody can farm, or that the farm will take care of itself, many a farmer has tried to live on the farm, and devote the most, or to be reasonable in expression, a part of his time to other callings. In ninety-nine cases out of a hundred disaster has resulted, and both farm and outside business have been smashed; and in view of what the past has shown in this particular, the best advice that can be given is to stick to the farm if you have one, or to let the farm alone if you are determined to enter upon or continue in some other business.

The risks in farming, as already stated, are comparatively few. There is no danger of ruin arising from competition; there is none arising from the treachery of business associates. The farm, under ordinary circumstances, is sure to furnish enough to make the family comfortable, and extraordinary circumstances, which are of a providential character always, are not very apt to exist. The farmer is engaged in the production of articles which the public must have. It makes no difference what else the people do without, they must have bread. They can wear their old clothes, but they must have new flour, and while a depression of the times may limit the demand, it can not wholly destroy it. This is the farmer engaged in a business which is always active. If other kinds of business are flourishing, agriculture must be on the very topmost round; if other kinds of business are depressed, agriculture must still be on a round a little above any other business.

In mercantile or purely speculative business, there is no certainty of safety for a week, and scarcely for an hour. Financial panics may come and swallow up values until the merchant is ruined and the speculator stranded; competition may bankrupt one, ten, or scores of merchants. But if news should come that a farmer who had for years been entirely free from debt, and had been raising good crops all the time, had gone into bankruptcy, it would astonish every one, except that they would account for it upon the grounds of outside speculation. Farming is a pretty sure business, and if it can be relieved of some of the unjust burdens that are pressing it down the farmer can afford to be content. — *Western Rural*.

Well drilled—The oil region.

## HOME AND FARM.

THE thorough housekeeper suns and treats her straw tick to washings and refillings twice or thrice a season.

Beets endure little frost, turnips improve with a little, carrots stand a good deal of it, and parsnips, salsify and artichokes may be left out all winter with advantage.

CRACKERS that are not fresh can be made to appear so by putting them into hot oven for a short time. Watch them carefully, as a minute too long will serve to brown and spoil them.

PICKLED ONIONS.—Small silver-skinned onions; remove outside skin so that each one is white and clean, put them in a brine that will float an egg for three days; bring vinegar to a boiling point, add a little more and whole red peppers, and pour hot over the onions well drained from the brine.

KING GEORGE'S PUDDING.—One pint of bread-crumbs, half-pint of flour, teaspoonful of baking-powder sifted in flour, a little salt, half a pound of raisins, quarter of a pound of currants, quarter of a pound of chopped suet, coffee-cupful of milk, one egg; tied tightly in a bag and boiled three hours; to be eaten with hard sauce.

BEFORE the buckwheat season fairly begins, fresh gingerbread is nice with coffee for breakfast; it is convenient to make it sometimes when you haven't bread enough for breakfast and dinner both. A simple way of making it is to take one teaspoonful of molasses, four tablespoonfuls of hot butter or lard, stir in as much flour as you can, then put a teaspoonful of saleratus, a heaping one of ginger, into a teacup and fill the cup almost full of boiling water; beat this into the dough a little at a time.

FEEDING POULTRY.—Is it not a little strange, says a correspondent of the *Country Gentleman*, why we see so many people feed soft food to the poultry on the ground, where they step in it and scratch it, and thus waste a large part of it? Some drop it on boards, but much is wasted even then. I have found that a trough to put the food in is much the best, but it should have slats nailed on all around it far enough apart for hens to put their heads between to get at the food, and with a cover on top it is protected from all foul matter.

A FIRST-RATE PUMPKIN PIE.—Cut the pumpkin in half, put it in a dripping-pan, skin side up (after seeds are removed), in a slow oven; bake until all the good can be easily scraped from the rind with a spoon; if it is as brown as nicely baked bread, all the better; mash finely, and to one quart add one-quarter pound of butter while hot; when cool, sweeten to taste; one pint of milk or cream (if cream be used, three eggs are sufficient; if milk, four will be better), beat them separately, stir in yolks, two teaspoonfuls of cinnamon, one of nutmeg, a wine-glass of wine or brandy; lastly, add the whites of the eggs, stirring but little after they are added to the mixture; bake in a quick oven.

TO PREPARE FIRST-CLASS SAUSAGE MEAT.—We have used the following for many years, and know of none better or so good: To fifteen pounds of the lean of fresh pork add five pounds of the fat. Having removed the shews, skin and gristle, chop the lean and fat as fine as possible and mix well together. Rub to a powder sufficient sage leaves to make four ounces; mix the sage with two ounces of fine salt, one ounce of black pepper, and a quarter ounce of cayenne; add this to the chopped meat and mix thoroughly. Either stuff the sausage-skins at once, or pack the meat closely in stone jars, keep in a cold place and cover securely. When this is wanted for use, make some of it into small flat cakes, dredge with flour and fry well. They can be fried in their own fat. — *Cor. Country Gentleman*.

## Breaking Colts.

THIS subject, says T. F. Kinsel in the *Ohio Farmer*, is of great importance, not only to farmers, but to all who own or drive horses. A colt improperly trained to harness may, by bad conduct, endanger the life of the driver at any time. I have trained a good many colts to drive double and single, and to bridle. To get a good, true, trusty team, I would rather have two of the same age and train them together, first to double and then to single harness. I would never try to handle a colt without using "the cord" to teach him that he can be handled at will. The idea of trying to break a colt by main strength has long since been exploded, and has been the cause of upsetting the man's temper and teaching the colt a lesson he never ought to learn, viz., that he is stronger than his master. If a man keeps his temper and knows what he wants the colt to do, and patiently teaches him, I have the first one to see that ever refused to do the work called for when he understood the order or command. A horse has more sense than he is generally credited with, and when treated with good judgment in the first handling rarely turns out vicious. They ought to be handled with harness on before they are hitched up, and the work ought to be thoroughly and patiently done. Farmers have too little time and expect entirely too much of a young colt when first hitched up. I know a party in Kentucky who sells scores of colts yearly, and he stated to me that he was in the habit of training all his weanlings to walk about in a little light sulky, and that they never forget it. By patience, a well-bred horse can be taught anything that belongs to his business, but not by force or cruelty. You may whip and drive the dunghill horse, but with hot blood a different course is necessary. It is strange, too, how poorly trained farmer's horses are, when it would pay so well to have them handy, safe, trusty and prompt when in harness. A man from the city will pay a good round price for a "driver" that can be left hitched near the cars, and will pass busses, steam threshers, etc., in safety to himself and family. A span of such colts will sell at a good price and pay as well for their training as anything a farmer can raise. Twenty years ago I cut a great deal of grass and wheat from home, and drove farmers' teams to reaper and mower, and I state that not one team in ten would take hold of the bit. Now, I think a team that won't take the bit and drive up true and steady on the lines are poor excuses, and ought to be trained over.

## [Marietta Register.]

Our State having secured the highest honor of the late convention—the nomination for President—more than the nomination of electing the native to the presidency. Let this prove too much for those engaged in it, the following from Mr. T. Trimmer, popular druggist, will afford a suggestion of relief: I take pleasure in adding to the numerous testimonials regarding the efficacy of Hamburg Drops. I sell largely of the remedy; it gives better satisfaction than any other medicine. So many remarkable cures by its use have come to my notice that I deem it a duty to testify in its behalf.

A colored man went into a Galveston newspaper office and wanted to take the paper. "How long do you want it?" asked the clerk. "Jesse as long as I live, boss. If it don't fit shelves I kin tear a piece off myself."

## [Weekly Globe, Boston.]

Boston Police Memoranda. Geo. E. Savory, Esq., Asst. Police Clerk, refers to a case of agonizing sciatic suffering of frequent occurrence, and which was cured by St. Jacobs Oil in less than half an hour.

—To spend too much time in studies is sloth; to use them too much for ornament is affectation; to make judgment wholly by their rules is the humor of a scholar.

## No More Hard Times.

If you will stop spending so much on fine clothes, rich food and style, but good healthy food, cheaper and better clothing; get more real and substantial things of life every day, and especially stop the foolish habit of employing expensive quack doctors or using so much of the humbug medicine that does you only harm, but put your trust in that simple, pure remedy, Hop Bitters; that cures always at a trifling cost, and you will see good times and have good health. — *Chronicle*.

—There is a Post-office down South called Dammit. "This too bad, Mr. Richard Dead-end would say." — *Boston Transcript*.

The only genuine Axle Grease has the name of Fraser on every package, and wears longer than any other.

Wilhoft's Fever and Ague Tonic, the old reliable remedy, now sells at one dollar.

REDDING'S RUSSIA SALVE meets with wonderful success in all cases of skin diseases.

## THE MARKETS.

NEW YORK, October 28, 1882.	
CATTLE—Native Steers.....	8 00 @ 10 75
COTTON—Middling.....	11 15 @ 11 15
WHEAT—No. 1.....	1 15 @ 1 15
WHEAT—No. 2.....	1 15 @ 1 15
CORN—No. 1.....	37 @ 37
OATS—Western Mixed.....	37 @ 37
POK—New Mess.....	15 50 @ 15 75
ST. LOUIS.	
COTTON—Middling.....	10 10 @ 10 10
GOOD TO PRIME.....	4 25 @ 4 25
NATIVE COWS.....	4 25 @ 4 25
HOGS—Common to Select.....	4 00 @ 4 00
SHEEP—Fair to Choice.....	4 00 @ 4 00
WHEAT—No. 1.....	94 @ 94
WHEAT—No. 2.....	94 @ 94
CORN—No. 1.....	32 @ 32
OATS—No. 1.....	28 @ 28
RYE—No. 1.....	40 @ 40
WHEAT—No. 1.....	6 00 @ 6 00
HAY—Choice Timothy.....	14 00 @ 14 00
EGGS—Choice.....	18 @ 18
POK—Standard Mess.....	15 00 @ 15 35
WHEAT—No. 1.....	68 1/2 @ 68 1/2
WHEAT—No. 2.....	67 1/2 @ 67 1/2
WHEAT—No. 3.....	67 @ 67
WHEAT—No. 4.....	66 1/2 @ 66 1/2
WHEAT—No. 5.....	66 @ 66
WHEAT—No. 6.....	65 1/2 @ 65 1/2
WHEAT—No. 7.....	65 @ 65
WHEAT—No. 8.....	64 1/2 @ 64 1/2
WHEAT—No. 9.....	64 @ 64
WHEAT—No. 10.....	63 1/2 @ 63 1/2
WHEAT—No. 11.....	63 @ 63
WHEAT—No. 12.....	62 1/2 @ 62 1/2
WHEAT—No. 13.....	62 @ 62
WHEAT—No. 14.....	61 1/2 @ 61 1/2
WHEAT—No. 15.....	61 @ 61
WHEAT—No. 16.....	60 1/2 @ 60 1/2
WHEAT—No. 17.....	60 @ 60
WHEAT—No. 18.....	59 1/2 @ 59 1/2
WHEAT—No. 19.....	59 @ 59
WHEAT—No. 20.....	58 1/2 @ 58 1/2
WHEAT—No. 21.....	58 @ 58
WHEAT—No. 22.....	57 1/2 @ 57 1/2
WHEAT—No. 23.....	57 @ 57
WHEAT—No. 24.....	56 1/2 @ 56 1/2
WHEAT—No. 25.....	56 @ 56
WHEAT—No. 26.....	55 1/2 @ 55 1/2
WHEAT—No. 27.....	55 @ 55
WHEAT—No. 28.....	54 1/2 @ 54 1/2
WHEAT—No. 29.....	54 @ 54
WHEAT—No. 30.....	53 1/2 @ 53 1/2
WHEAT—No. 31.....	53 @ 53
WHEAT—No. 32.....	52 1/2 @ 52 1/2
WHEAT—No. 33.....	52 @ 52
WHEAT—No. 34.....	51 1/2 @ 51 1/2
WHEAT—No. 35.....	51 @ 51
WHEAT—No. 36.....	50 1/2 @ 50 1/2
WHEAT—No. 37.....	50 @ 50
WHEAT—No. 38.....	49 1/2 @ 49 1/2
WHEAT—No. 39.....	49 @ 49
WHEAT—No. 40.....	48 1/2 @ 48 1/2
WHEAT—No. 41.....	48 @ 48
WHEAT—No. 42.....	47 1/2 @ 47 1/2
WHEAT—No. 43.....	47 @ 47
WHEAT—No. 44.....	46 1/2 @ 46 1/2
WHEAT—No. 45.....	46 @ 46
WHEAT—No. 46.....	45 1/2 @ 45 1/2
WHEAT—No. 47.....	45 @ 45
WHEAT—No. 48.....	44 1/2 @ 44 1/2
WHEAT—No. 49.....	44 @ 44
WHEAT—No. 50.....	43 1/2 @ 43 1/2
WHEAT—No. 51.....	43 @ 43
WHEAT—No. 52.....	42 1/2 @ 42 1/2
WHEAT—No. 53.....	42 @ 42
WHEAT—No. 54.....	41 1/2 @ 41 1/2
WHEAT—No. 55.....	41 @ 41
WHEAT—No. 56.....	40 1/2 @ 40 1/2
WHEAT—No. 57.....	40 @ 40
WHEAT—No. 58.....	39 1/2 @ 39 1/2
WHEAT—No. 59.....	39 @ 39
WHEAT—No. 60.....	38 1/2 @ 38 1/2
WHEAT—No. 61.....	38 @ 38
WHEAT—No. 62.....	37 1/2 @ 37 1/2
WHEAT—No. 63.....	37 @ 37
WHEAT—No. 64.....	36 1/2 @ 36 1/2
WHEAT—No. 65.....	36 @ 36
WHEAT—No. 66.....	35 1/2 @ 35 1/2
WHEAT—No. 67.....	35 @ 35
WHEAT—No. 68.....	34 1/2 @ 34 1/2
WHEAT—No. 69.....	34 @ 34
WHEAT—No. 70.....	33 1/2 @ 33 1/2
WHEAT—No. 71.....	33 @ 33
WHEAT—No. 72.....	32 1/2 @ 32 1/2
WHEAT—No. 73.....	32 @ 32
WHEAT—No. 74.....	31 1/2 @ 31 1/2
WHEAT—No. 75.....	31 @ 31
WHEAT—No. 76.....	30 1/2 @ 30 1/2
WHEAT—No. 77.....	30 @ 30
WHEAT—No. 78.....	29 1/2 @ 29 1/2
WHEAT—No. 79.....	29 @ 29
WHEAT—No. 80.....	28 1/2 @ 28 1/2
WHEAT—No. 81.....	28 @ 28
WHEAT—No. 82.....	27 1/2 @ 27 1/2
WHEAT—No. 83.....	27 @ 27
WHEAT—No. 84.....	26 1/2 @ 26 1/2
WHEAT—No. 85.....	26 @ 26
WHEAT—No. 86.....	25 1/2 @ 25 1/2
WHEAT—No. 87.....	25 @ 25
WHEAT—No. 88.....	24 1/2 @ 24 1/2
WHEAT—No. 89.....	24 @ 24
WHEAT—No. 90.....	23 1/2 @ 23 1/2
WHEAT—No. 91.....	23 @ 23
WHEAT—No. 92.....	22 1/2 @ 22 1/2
WHEAT—No. 93.....	22 @ 22
WHEAT—No. 94.....	21 1/2 @ 21 1/2
WHEAT—No. 95.....	21 @ 21
WHEAT—No. 96.....	20 1/2 @ 20 1/2
WHEAT—No. 97.....	20 @ 20
WHEAT—No. 98.....	19 1/2 @ 19 1/2
WHEAT—No. 99.....	19 @ 19
WHEAT—No. 100.....	18 1/2 @ 18 1/2

CHICAGO.	
CATTLE—Native Steers.....	4 50 @ 5 25
HOGS—Good to Choice.....	4 10 @ 4 10
SHEEP—Good to Choice.....	3 25 @ 4 00
FLOUR—Winters.....	5 50 @ 6 00
WHEAT—Spring No. 1.....	99 @ 99
WHEAT—Spring No. 2.....	98 @ 98
CORN—No. 1.....	38 @ 38
OATS—No. 1.....	28 @ 28
RYE—No. 1.....	40 @ 40
POK—Mess.....	15 50 @ 15 75
ST. LOUIS.	
CATTLE—Native Steers.....	8 50 @ 4 50
HOGS—Good to Choice.....	2 50 @ 3 00
SHEEP—Good to Choice.....	2 50 @ 3 00
WHEAT—Spring No. 1.....	81 @ 82
WHEAT—Spring No. 2.....	80 @ 81
CORN—No. 1.....	31 @ 31
OATS—No. 1.....	27 1/2 @ 27 1/2
NEW ORLEANS.	
CORN—White.....	5 15 @ 6 00
OATS—Choice.....	39 @ 40
HAY—Choice.....	22 @ 24 00
POK—Mess.....	15 50 @ 16 00
WHEAT—Clear Rib.....	68 1/2 @ 68 1/2
COTTON—Middling.....	11 @ 11

## AGENTS

Cash money with Dr. Chase's New Receipt Book. Ours the only one given as to the sufferer.

By mail, 25¢. Address Chase Pub'g Co., Toledo, O.

## \$3500 A MONTH! AGENTS WANTED!

Opium. Morphine Habit Cured in 10 to 20 days. No pay till cured.

Agents wanted for the Best and Fastest-selling National Bitter and Root. Price reduced 50 per cent. National Publishing Co., St. Louis, Mo.

## RUPTURE

Relieved and cured by Dr. J. A. R. HARMAN'S method, without the use of any tr